

CHARGRILLED KANGAROO FILLET

WITH SWEET POTATO MASH, QUANDONG JUS & WARRIGAL GREENS

Servings: 4 | Prep Time: 30 mins | Cook Time: 45 mins | Skill Level: 1 (Easy)

INGREDIENTS

Sweet potato mash 2 large sweet potatoes 1 tbsp unsalted butter salt and pepper

Kangaroo

4 x 180–200 g kangaroo fillets

salt and pepper olive oil

Quandong jus

1 1/4 cups kangaroo or game stock

1/4 cup port 2 tbsp quandong jam salt and pepper

Warrigal greens

5 cups warrigal greens (English spinach works well if you can't get them)

GF

METHOD

Pre-heat the oven to 160°C and then wrap the sweet potatoes in tinfoil and bake them for 45 minutes, or until soft. Remove the potatoes from the tinfoil and scoop the flesh from the skins into a mixing bowl. Using a fork, mash the sweet potatoes with the butter and season to taste. For a smoother consistency, push the mash through a sieve. Set aside and keep warm.

To prepare the kangaroo fillets: season and lightly brush with olive oil.

On a hot barbecue or chargrill, cook the fillets for about 4 minutes on each side for a medium-rare steak and set aside for 10 minutes, wrapped in tinfoil, to rest.

To make the jus: in a saucepan on a medium to high heat, reduce the stock by half, then add the port and the quandong jam. Stir to combine and bring the sauce to a simmer. Season to taste and reduce further if desired. Set aside and keep warm.

To cook the warrigal greens: bring 2 litres of water and a good pinch of salt to the boil in a large saucepan. Carefully lower in the greens and blanch for 30 seconds. Immediately strain and refresh under cold water. Drain and set aside.

To assemble: slice the rested kangaroo fillets to your desired thickness. On a serving plate, place a large spoonful of mash in the centre, then place the greens on top, followed by the sliced fillets. Drizzle the lot with the resting juices and quandong jus, and finish with a little olive oil and a little salt and pepper to taste.